

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application. The listing is based on the PCT amended claims as originally presented in the immediate parent application.

Listing of Claims:

Claim 1 (canceled)

Claim 2 (canceled)

Claim 3 (canceled)

Claim 4 (canceled)

Claim 5 (canceled)

Claim 6 (canceled)

Claim 7 (canceled)

Claim 8 (canceled)

Claim 9 (canceled)

Claim 10 (canceled)

Claim 11 (canceled)

Claim 12 (canceled)

Claim 13 (canceled)

Claim 14 (canceled)

Claim 15 (canceled)

Claim 16 (canceled)

Claim 17 (new) A method for preparing a coated food product comprising:

(a) coating the food product in a first step with a layer of a first liquid mixture comprising toppings with a size greater than 0.5 mm and an oil or fat;

(b) coating the coated food product obtained in step (a) in a second step with a layer of a second liquid mixture comprising:

5 to 40 wt.% of a binder selected from the group consisting of maltodextrins having a dextrin equivalent in the range of 0.1 to 10, dextrin, edible polymers, arabic gum, guar gum and cellulose derivatives;

5 to 40 wt.% of a co-binder selected from the group consisting of monosaccharides, disaccharides, and mixtures thereof; and

20 to 90 wt.% water; and

(c) drying the coated food product obtained in step (b); and wherein in step (b) the weight ratio in the second liquid mixture of binder to co-binder is of from 5:1 to more than 1:1.

Claim 18 (new): The method according to claim 17, wherein the coated food product obtained in step (a) is dried.

Claim 19 (new): The method according to claim 17, wherein the food product is selected from the group consisting of oven baked food products, deep fried crisps, extruded products, dry roasted nuts and general dry food products having a water content of less than 5 percent by weight, calculated on the total weight of said general dry food product, said general dry food product being made of materials selected from the group consisting of cereals, preferably wheat and corn, potato and rice.

Claim 20 (new): The method of claim 19, wherein the oven baked food product is selected from the group consisting of biscuits, cookies, pretzels, crackers, and snacks.

Claim 21 (new): The method of claim 20, wherein the oven baked food product is pretzels.

Claim 22 (new): The method according to claim 19, wherein the extruded products are deep fried after extrusion.

Claim 24 (new): The method according to claim 17, wherein the oil or fat is selected from the group consisting of edible and vegetable oils.

Claim 25 (new): The method according to claim 17, wherein the edible polymers are selected from the group consisting of proteins, starches and polysaccharides.

Claim 26 (new): The method according to claim 17, wherein the first liquid mixture comprising a topping and an oil or fat comprises 5.0 to 60.0 percent by weight of topping and 40.0 to 95.0 percent by weight of the oil or fat, based on the total weight of the mixture.

Claim 27 (new): The method according to claim 17, wherein the weight ratio of binder to co-binder in the second liquid mixture is between 3:1 to 1.1:1.

Claim 28 (new): The method according to claim 17, wherein in step (c) the food product is dried to a moisture content of not more than about 7 %.

Claim 29 (new): The method according to claim 17, wherein the topping has an average size of 0.5 mm with more than 50% of the topping particles with a size greater than or equal to 1 mm.

Claim 30 (new): The method according to claim 17, wherein the second liquid mixture further comprises a flavor enhancer.

Claim 31 (new): The method according to claim 30, wherein the flavor enhancer is a yeast.

Claim 32 (new): A method for preparing a coated food product comprising:

(a) coating the food product in a first step with a layer of an oil or fat and the simultaneous or subsequent coating of said product with a layer of toppings with a size greater than 0.5 mm;

(b) coating the coated food product obtained in step (a) in a second step with a layer of a second liquid mixture comprising:

5 to 40 wt.% of a binder selected from the group consisting of maltodextrins having a dextrin equivalent in the range of 0.1 to 10, dextrin, edible polymers, arabic gum, guar gum and cellulose derivatives;

5 to 40 wt.% of a co-binder selected from the group consisting of monosaccharides, disaccharides, and mixtures thereof; and

20 to 90 wt.% water; and  
(c) drying the coated food product obtained in step (b); and wherein in step (b) the weight ratio in the second liquid mixture of binder to co-binder is of from 5:1 to more than 1:1.

Claim 33 (new): The method according to claim 32, wherein the coated food product obtained in step (a) is dried.

Claim 33 (new): The method according to claim 32, wherein the food product is selected from the group consisting of oven baked food products, deep fried crisps, extruded products, dry roasted nuts and general dry food products having a water content of less than 5 percent by weight, calculated on the total weight of said general dry food product, said general dry food product being made of materials selected from the group consisting of cereals, preferably wheat and corn, potato and rice.

Claim 34 (new): The method of claim 33, wherein the oven baked food product is selected from the group consisting of biscuits, cookies, pretzels, crackers, and snacks.

Claim 35 (new): The method of claim 34, wherein the oven baked food product are pretzels.

Claim 36 (new): The method according to claim 32, wherein the extruded products are deep fried after extrusion.

Claim 37 (new): The method according to claim 32, wherein the oil or fat is selected from the group consisting of edible and vegetable oils.

Claim 38 (new): The method according to claim 32, wherein the edible polymers are selected from the group consisting of proteins, starches and polysaccharides.

Claim 39 (new): The method according to claim 32, wherein the first liquid mixture comprising a topping and an oil or fat comprises 5.0 to 60.0 percent by weight of topping

and 40.0 to 95.0 percent by weight of the oil or fat, based on the total weight of the mixture.

Claim 40 (new): The method according to claim 32, wherein the weight ratio of binder to co-binder in the second liquid mixture is between 3:1 to 1.1:1.

Claim 41 (new): The method according to claim 32, wherein in step (c) the food product is dried to a moisture content of not more than about 7 %.

Claim 42 (new): The method according to claim 32, wherein the topping has an average size of 0.5 mm with more than 50% of the topping particles with a size greater than or equal to 1 mm.

Claim 43 (new): The method according to claim 32 wherein the second liquid mixture further comprises a flavor enhancer.

Claim 44 (new): The method according to claim 43 wherein the enhancer is a yeast.